

REPERTORY THEATRE OF ST. LOUIS
GROUP SALES CATERING OPTIONS

Food and Beverage provided by With Love Catering and Confections

All packages include:

Reserved seating

Personalized attentive service

Disposable service items (china, flatware, etc available at additional cost)

Option One:

Fruit, Cheese and Wine Reception

Available for parties of 15 or more

Your buffet includes seasonal fresh fruits and berries, domestic cheeses and assorted flatbreads and crackers. Unlimited house brand wines to include Merlot or Cabernet Sauvignon, Chardonnay and White Zinfandel and soft beverages.

*\$12.00 per person. Non-inclusive of service and applicable taxes**

Add open bar, house brand alcohol - \$8.00 additional

This option is available for parties in size from 6-14 people. Each guest will be served a fruit, cheese and flatbread plate and unlimited wine upon request. Soft beverages are also included.

Option Two:

Appetizer Buffet:

Available for parties of 15 or more

Your buffet begins with fresh seasonal fruit and berries, domestic sliced cheeses and assorted crackers and flatbreads. Then choose 2 hot and 2 room temperature/cold appetizers.

Hot Appetizer Selections:

Crab Cakes

Fresh Lump and Claw crab, fresh herbs and seasonings, pan seared. Chipotle Aioli

Tenderloin Wellington

Individual tenderloin filet wrapped in puff pastry with wild mushrooms and demi-glace.

Horseradish cream

Marinated Artichoke and Onion Tarts
Marinated artichokes, onions, Oregano and Cheddar cheese

Meatballs in Cranberry Merlot Sauce
Hand-rolled Italian meatballs simmered in Cranberries, Merlot wine, brown sugar and Chinese mustard

Sausage Stuffed Mushrooms
Italian sausage filled jumbo mushroom caps, fresh bread crumbs, onion, Parmesan cheese, garlic, Italian Parsley and lemon

Roasted Chicken and Goat Cheese Crostini
Roasted chicken, mushrooms, garlic and goat cheese on crisp olive oil and rosemary crostini

Cold/Room Temperature Selections:

Grilled Vegetable Display
Grilled Zucchini, squash, asparagus and portabella mushrooms, Balsamic Vinaigrette

Prosciutto Wrapped Asparagus Spears
Fresh asparagus wrapped with Prosciutto and drizzled with red wine vinaigrette

Smoked Turkey Cocktail Sandwiches
Smoked turkey cocktail sandwiches with fresh tomato and spring greens on sourdough baguette with whole grain mustard.

Tarragon Pecan Chicken Salad Sandwiches
Roasted chicken breast salad with fresh Tarragon and roasted pecans and Roma tomato on mini croissants

Classic Bruschetta
Toasted crostini, virgin olive oil, Roma tomatoes, fresh Mozzarella, cracked pepper and fresh Basil

Roast Beef and Arugula Crostini
Thin slices of rare roasted beef, Arugula and Goat cheese on crostini with a relish of roasted red peppers, Red Wine Vinegar, Fresh Thyme

*\$17.50 per person, non-inclusive of service and applicable taxes**
Includes choice of soft beverage

*Add unlimited wine - \$5.00 per person
Add Full bar service, unlimited wine and cocktails, house brands - \$8.00 pp*

Option Three:

Deli Buffet

Available prior to Each Wednesday Matinee performance

Available for groups of 6 or more

Your buffet includes assorted breads and rolls, selected deli meats, cheeses, accompaniments and condiments, fresh fruit salad, pasta salad, hot soup and our fresh baked dessert miniatures

*\$11.00 per person. Includes soft beverage.
Non-inclusive of service and applicable taxes**

Option Four:

Sunday Brunch

Available prior to each Sunday matinee performance

Available for any sized group

Your Buffet includes an assortment of breakfast and lunch items such as smoked salmon, bagels and cream cheese, eggs Benedict, cheesy scrambled eggs, bacon, sausage, breakfast potatoes, sausage, bacon, biscuits and gravy and assorted luncheon selections. A choice of one of our delicious bakery items and a champagne mimosa are also included

*1-10 guests - \$20.00 per guest
11 guests and greater - \$15.00 per guest
Non-inclusive of service fee and applicable taxes**

Option Five:

Lunch/Dinner Buffet or plated, served meal

Available for group of 10 or more

Available prior to each performance or following certain performances

SALADS (Choose One):

With Love Salad

Mesclun greens, toasted walnuts, Gorgonzola, Pancetta, red wine vinaigrette

Classic Caesar

Romaine, fresh Parmesan Reggiano cheese, Caesar dressing and garlic croutons
Tossed Green Salad

Fresh greens, tomato, carrot, cucumber, cheddar cheese and croutons, assorted dressings

ENTREES (Choose One):

Chicken Scaloppini Limone

Scallopine of chicken breast, lightly sautéed with a sauce of lemon, white wine, mushrooms and a touch of cream

Chicken Cordon Bleu

Chicken breast, filled with smoked ham and Gruyere cheese, Panko coated, pan seared and oven roasted

Pork Tenderloin with Apricot Sauce

Pork Tenderloin medallions sautéed with a sauce of apricots, grain mustard, soy sauce and Cajun spices

Miso Glazed Roasted Tilapia

Fresh Tilapia, glazed with Miso and oven roasted served on a bed of wilted spinach

London Broil

Tender Flank steak marinated in garlic, Tamari Soy, brown sugar and chive. Broiled and finished with a sauce of wild mushrooms and sherry

PASTA AND SIDES (Choose Two):

Penne Alfredo

Penne pasta in the traditional Alfredo sauce of Parmesan Reggiano, butter, cream and cracked black pepper

Fettuccini with Fresh Vegetables

Fettuccini with Extra Virgin Olive Oil, garlic, zucchini, summer squash, red onion tri-colored peppers and Parmesan

Italian Potatoes

Yukon Gold Potato wedges roasted with onion, garlic and Virgin oil

Roasted Baby Red Potatoes

Roasted baby red potatoes with butter, garlic and fresh Italian parsley

Rice Pilaf

Traditional rice pilaf simmered in chicken stock, tri-colored peppers and red onion

Green Beans Almandine

Fresh green beans sautéed with butter and toasted almond slivers

Roasted Vegetables

Oven roasted summer squash, zucchini, red onion and mushroom

Glazed Carrots

Honey glazed baby carrots with a touch of cinnamon

Your dinner will include fresh baked rolls and butter

DESSERT:

A selection of our fresh baked dessert miniatures will be offered

*\$17.50 per person non-inclusive of service and applicable taxes**

Includes choice of soft beverage

Add unlimited wine with dinner - \$5.00 per person

*Add Full bar service, unlimited wine and cocktails, house brands - \$8.00
per person*

Option Six

Pasta Buffet

Available prior to each performance and following certain performances

Available for groups of 15 or more

*Your pasta buffet includes classic Caesar salad, two pastas, one red and one
white sauce, fresh baked garlic bread and our dessert miniatures*

*\$12.00 per person, non-inclusive of service and applicable taxes**

Add unlimited wine with dinner - \$5.00 per person

*Add Full bar service, unlimited wine and cocktails, house brands - \$8.00
per person*

**At time of printing, tax rate is 6.925%. Service fee is a minimum of
\$80.00 or 20% whichever is greater.*

*Please see your sales representative for additional information or to tailor a
specific package to your group's needs.*